



Famille Hauller, Sylvaner Starlone, AOC Alsace, Blanc

AOC Alsace, Alsace, France

The bouquet is elegant and fresh. It also develops nice mineral flavors, typical from riesling in the region

PRESENTATION

This Riesling is a nice way to discover again Alsace ! Freshness, elegance and balance are the key words of this wine made with passion and in organic viticulture.

TERROIR

Granit

IN THE VINEYARD

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

WINEMAKING

High attention to the grapes quality before anything else. This Riesling has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Sylvaner 100%

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To serve between : 8° and 10°C

You can keep it between : 3 to 5 years

It is a wine that can improve in bottle over several decades.

TASTING

Appearance : Pale yellow in colour, with bright green tinges that emphasize its characteristic freshness.

Nose : The bouquet is elegant and racy, with delicate fruity aromas (lemon, grapefruit, pear, stewed fruits...) and flowers (white flowers). It also offers aromas of anise, liquorice and fennel seeds. As it evolves, our Riesling is unique thanks to our granit soil, it develops mineral aromas (gun powder, flint, mint, etc.).

Palate : This dry wine displays great vertical structure. It is characterized by intense freshness that can be appreciated from start to finish, whilst the mid-palate is defined by opulence and richness. The body, both racy and delicately fruity, makes this wine an ideal partner for haute cuisine.

FOOD PAIRINGS

Riesling is an excellent food wine. In addition to pairing naturally with traditional Alsace dishes such as Choucroute and pork-based dishes, it has a natural affinity with fish and shellfish, such as scallops, almost iodene flavours of the sea. It is also delicious with poultry, white meats and even goat's cheese.

Type of bottle						Volume (ml)		item code		Bottle barcode		Case barcode	
flûte Alsace						750				3545461001014		3545461001168	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)		Pallet dimensions (H*W*D cm)	
EPAL	6	576	8	12	1,5			32	8				

